

Oatmeal Stout DomowyWarzyciel ang.

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **19**
- SRM **31.5**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3.2 kg (61.5%) | 85 % | 7 |
| Grain | Weyermann - Carafa I | 0.3 kg (5.8%) | 70 % | 690 |
| Grain | Jęczmień Palony | 0.4 kg (7.7%) | 55 % | 985 |
| Grain | Caraaroma | 0.3 kg (5.8%) | 78 % | 400 |
| Grain | Płatki owsiane | 1 kg (19.2%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 30 g | 55 min | 4 % |
| Aroma (end of boil) | Citra | 30 g | 5 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Fermentis |